

**MEFE**  
MITCHELL ENGINEERING  
FOOD EQUIPMENT PTY LTD

# Operating Manual



## Induction Cooker With Oven

CAT 6621E

Revision 2

Thank you for choosing our product! To make the most of your new Induction Cooker with an Electric Oven/Cabinet, take a moment to read through this manual. Understanding the features, installation, and operation will ensure a smooth experience.

### Safety First:

Improper installation, modification, or maintenance can lead to property damage or accidents. Before installing or maintaining the equipment, carefully review the installation, operation, and maintenance instructions. Avoid using a high pressure water, or any cleaning tools that may cause damage during the cleaning process.

### How it Works:

The induction cooker utilizes the principle of inducing eddy currents through a toroidal coil with high-frequency current (20-40kHz), creating an alternating magnetic field. As the magnetic force lines reach the pot's bottom, countless small eddy currents are generated, rapidly heating the pot and, consequently, the food inside.

### Material Requirements:

For optimal performance, it's essential to use pots made of materials with good magnetic permeability. Non-magnetic materials won't effectively accumulate magnetic field lines, resulting in minimal heat production. Iron materials, such as pig iron, A3 iron, and stainless iron, are ideal for the induction cooker. Ensure the pot's minimum diameter is not less than 250mm for proper functionality.

Enjoy your cooking experience with our induction cooker! If you have any questions, refer to this manual or reach out to our customer support team.

### Technical Properties

Model	Voltage	Power	Temperature	Weight	Dimensions
CAT 6621E	3N~380V/50Hz	18.8kW	50-300°C	80kg	800 x 900 x 930mm

### Wiring Instructions:

**L1, L2, L3 — Line/Phase; N — zero; E — Ground**

L1—Orange

L2—Black

L3—Brown

N—Blue

E—Green & Yellow

## Installation and Precautions:

1. **Commercial Use Only:** This product is designed for commercial use and should be operated by trained chefs. It is not suitable for household use.
2. **Stability Matters:** Ensure the machine remains stable during use; do not shake or tilt it.
3. **No Disassembly or Modification:** Do not disassemble or modify the product, as it may lead to injury or property damage.
4. **High Voltage Warning:** Avoid opening the machine case, as it contains high-voltage circuits that could result in electric shock incidents.
5. **Safety First - Unplug Before Cleaning:** Before cleaning, always remove the plug and remove power to prevent accidents.
6. **Avoid Jet Water:** Do not use jet water for cleaning to prevent electric shock incidents.
7. **Handle with Care:** Avoid slapping or placing heavy objects on the product to prevent damage and ensure safety.
8. **Heat Caution:** The induction cooker's surface becomes hot during operation; refrain from direct contact to avoid burns.
9. **Lightning Safety Measures:** Disconnect the power switch when lightning is approaching to prevent electrical damage.
10. **Protect the Control Panel:** Do not use hard or sharp objects that could damage the control panel.
11. **Power Down After Use & Safe Shutdown:** Turn off the electric switch after completing your cooking task. If finished with over for day turn off the main power switch only after the induction cooker has stopped working and the cooling fan has halted.
12. **Damaged Power Cord:** If the power cord is damaged, replace it with the manufacturer's assistance to avoid danger.
13. **Moisture Prevention:** Keep the induction cooker away from moisture and water, placing it in a well-ventilated, dry location.
14. **Safe Shutdown:** Turn off the main power switch only after the induction cooker has stopped working and the cooling fan has halted.
15. **Display Screen Visibility:** Ensure the display screen is not blocked during use for a clear view of the current status.
16. **Broken Glass Alert:** If the glass is broken, cut off the power immediately to prevent electric shocks.
17. **Approved Soup Buckets/Pots:** Only use soup buckets/pots provided or approved by the manufacturer to prevent damage to glass-ceramics or the host.
18. **Bottom of Furnace Caution:** Avoid flushing water to the bottom of the furnace and blocking the return air outlet.
19. **Post-Use Cleaning:** Clean the induction cooker after powering off; do not use water or steam cleaners.
20. **Material Restrictions:** Do not store items on the glass surface; use approved containers, and avoid placing metal items on the stove surface.
21. **Attention to Accessories:** Be cautious of accessories like rings and watches, as they may heat up when near the stove surface.
22. **Safety Disconnecting Device:** Ensure a safety disconnecting device (leakage switch) with a 3mm contact opening distance is connected to the power supply.
23. **Professional Maintenance:** If abnormalities occur, do not attempt to disassemble; seek professional technical personnel for maintenance.
24. **Child Safety:** Exercise caution around children to prevent unauthorized handling of the equipment.
25. **Pacemaker Consultation:** Users with pacemakers should consult the manufacturer before operating the device.
26. **Weight Limit:** Each stove head can bear about 20kg; exceeding this weight may cause glass damage.

### Electrical Connection:

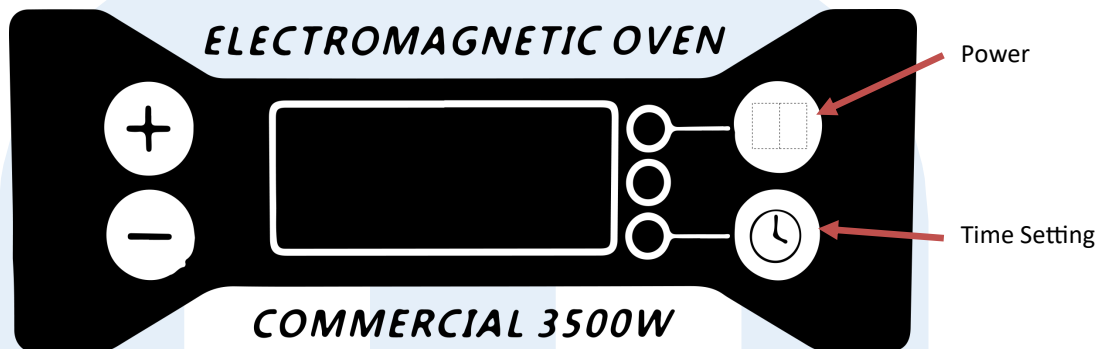
1. **Grounding Connection:** Ensure a qualified electrician locates the ground bolt behind the furnace body and establishes a secure connection of the copper core wire, not less than 1.5mm, with the safety-regulated ground wire. Professional installation ensures the proper size and installation for effective grounding.
2. **Post-Installation Checks:** After installation, a qualified electrician is to perform a thorough check. Ensure cables are not loose, voltage is within the normal range, and the safety grounding is securely connected.
3. **Wiring Regulations:** Adhere to wiring rules for the fixed wiring of the device. Install an all-pole disconnect switch, ensuring each pole has a minimum 3mm contact opening distance. For added safety, it is recommended to install a ground leakage protection switch. Avoid stacking debris in front of the switch for easy and convenient operation.

### Power On and Power Adjustment:

1. Turn on main power switch.
2. Power starts at 1600W. Adjust the power using the **+** or **-** button on the left, ranging from a minimum of 400W to a maximum of 3500W.

### Timer Setting:

1. To set the timer, press the Timer button. For hour time, press the button once. For minute time, press twice.
2. Use the **+** or **-** button on the left to adjust the time.
3. After setting the time, wait a few seconds, and the system will automatically save the required timing.



### Shutdown Procedure:

After the fan stops running, turn off the main power switch. Note: Do not solely rely on the bottom detector for shutting down the unit.

### Operating Environment:

Ensure the equipment operates in an ambient temperature range of -10 to 40°C with humidity below 90%.

### Oven Temperature Control:

Once the oven is set to the desired working temperature, it will automatically maintain a constant temperature.

### Cleaning and Maintenance:

1. **Stainless Steel Surface Care:** Regularly clean the stainless steel surface to prevent surface oxidation and damage from chemical reactions.
2. **Pre-Use Cleaning:** Clean the equipment before each use, ensuring the power supply is cut off.
3. **Daily Post-Use Maintenance:** After daily use, use a wet towel without corrosive detergent to clean the furnace board, surface of the furnace body, and power cord.  
Strictly avoid direct flushing with water to prevent water infiltration, electrical damage, and potential safety hazards.
4. **Avoid High-Pressure Water:** Do not use a high-pressure water gun directly on the equipment.
5. **Cleaning Agents and Tools:** When cleaning, avoid cleaners with abrasive substances, brushes, or scrapers on the stainless steel surface to prevent rust from residual iron filings.  
Refrain from using products containing chlorine (bleach, hydrochloric acid, etc.), even if diluted.
6. **Ground Maintenance:** Avoid using corrosive substances, like potassium chloride, to clean the ground under the equipment.
7. **Ventilation Space:** Do not alter the required ventilation space for the equipment.
8. **Power Off When Not in Use:** Turn off the power switch when the equipment is not in use.
9. **Long-Term Storage:** For extended periods of non-use, clean the stove with a cloth coated with gasoline on the stainless steel surface.  
Store the equipment in a well-ventilated, non-corrosive gas warehouse.
10. **Recycling:** Over 90% of the equipment is made of recyclable metals (stainless steel, iron, aluminium, electroplated metal plates). Dispose of them according to the current standards of the country where the equipment is installed, preferably in designated treatment plants. Do not dispose of them indiscriminately.
11. **Fan Maintenance:** To ensure effective heat dissipation, clean the fan inlet once a month.

### Storage and Miscellaneous Information:

1. During handling, handle the product with care to avoid violent vibrations.
2. Packaged products should not be stored outdoors for an extended period. Store them in a well-ventilated, non-corrosive gas warehouse, and avoid upside-down storage.
3. Take rainproof measures when temporary storage is necessary.